

Patent Abstracts of Japan

PUBLICATION NUMBER : 05049385
PUBLICATION DATE : 02-03-93

APPLICATION DATE : 14-08-91
APPLICATION NUMBER : 03228583

APPLICANT : MEIJI MILK PROD CO LTD;

INVENTOR : SUZUKI HIDEKI;

INT.CL. : A21D 2/34 A21D 8/04

TITLE : FLAVOR IMPROVER OF BREADS AND PRODUCTION OF BEADS

ABSTRACT : PURPOSE: To obtain the subject improver, having extremely powerful flavor improving effects on breads and capable of providing the breads excellent in unconventional flavor by reacting a substrate containing milk fats and milk proteins with lactic acid bacteria, lipase and protease.

CONSTITUTION: The objective improver is composed of a fermentation and enzymically treated substance obtained by reacting a substrate (e.g. raw milk or condensed milk) containing milk fats and milk proteins with lactic acid bacteria, lipase and protease. An enzyme having high ability to produce lower fatty acids is preferred as the lipase and an enzyme having high ability to produce leucine is preferred as the protease. Furthermore, the improver is preferably added to a sponge dough at the time of normal kneading in baking by a sponge dough process.

COPYRIGHT: (C)1993,JPO&Japio

XP-002271351

AN - 1993-111797 [14]

AP - JP19910228583 19910814

CPY - MEIP

DC - D11

FS - CPI

IC - A21D2/34 ; A21D8/04

MC - D01-B02A

PA - (MEIP) MEIJI MILK PROD CO LTD

PN - JP5049385 A 19930302 DW199314 A21D2/34 008pp

PR - JP19910228583 19910814

XA - C1993-049119

XIC - A21D-002/34 ; A21D-008/04

AB - J05049385 The agent comprises a fermented and enzyme-treated material obtd. by reacting lactic acid bacteria, lipase and protease on a substrate contg. milk fat and milk protein. The lactic acid bacteria comprises one or at least two microorganisms belonging to Lactococcus, Leuconostoccus, Lactobacillus or Pediococcus. The lipase comprises an enzyme having high lower fatty acid growing capability. The protease comprises enzyme having high leucine growing capability. The bread can be prepd. by adding the flavour improving agent to the dough.

- **USE/ADVANTAGE** - The flavour improving agent is used to prepare bread. The resulting bread has high aroma and improved flavour. (Dwg.0/2)

IW - FLAVOUR IMPROVE AGENT BREAD PREPARATION COMPRISE FERMENTATION ENZYME TREAT MATERIAL REACT LACTIC ACID BACTERIA LIPASE PROTEASE

IKW - FLAVOUR IMPROVE AGENT BREAD PREPARATION COMPRISE FERMENTATION ENZYME TREAT MATERIAL REACT LACTIC ACID BACTERIA LIPASE PROTEASE

NC - 001

OPD - 1991-08-14

ORD - 1993-03-02

PAW - (MEIP) MEIJI MILK PROD CO LTD

TI - Flavour improving agent for bread prepn., etc. - comprising a fermented and enzyme-treated material by reacting lactic acid bacteria, lipase and protease, etc.